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# homemakers' chat

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U. S. DEPARTMENT  
OF AGRICULTURE

Wednesday, December 17, 1941

SUBJECT: "Buying Butter By Grade". Information from marketing specialists of the U. S. Department of Agriculture.

--ooOoo--

Today, let's look into a few facts about buying butter. I'm wondering if you've ever stopped to consider the quality of the butter you buy. --- And, do you know what U. S. 93 score butter is, or U. S. 92 score? -- A mystery? -- well, here's where we chase down a few butter facts.

First, you should know that both U. S. 93 score and U. S. 92 score mean high-quality butter -- butter good enough to have a certificate of quality from the U. S. Department of Agriculture.

If mention of U. S. 93 score or U. S. 92 score made you wonder if our Uncle Sam plays just an average game of golf, then you've been standing a good chance of losing out when you buy butter, especially if you want high-grade butter of fine, pleasing flavor for table use.

U.S.93 score is the highest quality of Government graded butter, and U. S. 92 score is next highest. These are the only two grades carrying Government certificates of quality. Maybe these terms seem a little queer to you. True enough, they are different from most official quality grade terms, such as the simple ABC grades used on canned fruits and vegetables. But then maybe you'll remember them just because they are so different. I can't give you any real reason why the numbers -- 93 and 92 were selected. They aren't based directly on a hundred since 93 is top. But they've been used in the wholesale butter trade for a long time, long before certificates of quality went in the cartons of Government graded butter sold in your local stores. Probably the industry had some good reasons for selecting these numbers for their own use. And it's lots easier to use the same system than to work our a whole

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new one. In the early days of butter grading, the numerical scores were based on a score system of 100 points. And even now, it may be that the butter folks expect to get better and better at making butter -- and perhaps they hope that someday they will be able to make some butter good enough to use 100.

But for now, they are mighty good when day after day, and week after week, they hit U. S. 93 score. And as far as you homemakers are concerned, just remember that U.S.93 score is the highest Federal butter grade, that U. S. 92 score is next, and that a U. S. certificate of quality in the carton shows that the butter is good enough to classify one of these two high grades. So far, lower grades are not marked for consumers. Within the trade, the grades run from U. S. 93 score downward to U. S. 85 score.

Now, about the differences in the quality grades -- most of it has to do with flavor. Naturally, you're more particular about the flavor of butter you'll use on the table. In cooking it doesn't matter much, that is, if it's reasonably good. So it's fortunate that the high grades are marked for consumers rather than the lower ones, so long as it doesn't seem practical to mark all of the grades.

U.S. 93 score according to the official standards has fine flavor and is usually made from fine, sweet cream. U. S. 92 score is also high quality butter. It's flavor according to the standards is "pleasing". It can only be made from cream that has a clean, pleasing flavor. "Pleasing", although very good, is a trifle lower than "fine" on the official quality scale.

Not all high quality butter is Government graded. So, of course, it's true that you may get high quality butter when the carton does not contain a certificate of quality. But much butter is sold in retail markets as "finest" and "best" -- you may have noticed many other fancy-sounding terms -- when the butter really isn't high-quality at all. So, it all adds up that you take your chances when you try to buy high quality butter unless it has a Government certificate. You may get what





you want, and then again you may not. You may pay for high quality and get low quality.

The certificates of quality when used are enclosed in the carton as little slips of paper or as imprints on the butter wrapper, each perforated with the certificate number and the date.

Sometimes the grade, that is, the numerical score -- such as U. S. 93 score is also printed on the outside of the package. Marketing officials of the Department approve all cartons used for butter that carries a quality certificate. Naturally they won't approve any wording or description that they feel could mislead or confuse you as a buyer.

Only butter with a clean, wholesome flavor receives a Federal grade. Federal butter graders are specialists, and they know a great deal about butter making as well as about butter itself. It's part of their jobs to recognize all the flavors that butter may have and they know why the butter tastes as it does. They may almost know what kind of feed the cow ate, how the cream was churned and what kind of cream was used -- all from the flavor of the butter. If there's the slightest tendency toward unclean or off flavors, the graders will detect it.

A good body, the right amount of salt, and a uniform natural shade of yellow color -- these are some of the other things you expect in the butter you buy for table use. A streak of too bright a yellow won't affect the flavor, but the butter won't look so good. And appearance counts right along with flavor in any meal. So the graders consider these points too. Good keeping quality is also important in butter, and it's another thing the graders pay attention to.

Of course once you buy good butter, it's worth taking care of, for butter will soon lose its good flavor unless you keep it where it's good and cold. And don't put butter near foods with strong flavors or odors. Keep it in the coldest part of the refrigerator and closely covered. And here's one more point.

Everybody's interested in nutrition these days. So here are the main facts about food value of butter. Butter, like other fats, helps to give the "staying" quality to a meal -- helps keep you from getting hungry too soon after eating. It's an excellent fuel food, contains some vitamin D, and is rich in vitamin A value.

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1. The first part of the paper is devoted to the study of the properties of the function  $f(x)$  defined by the equation